

FOOD SAFETY AND QUALITY



EVENING & ONLINE

REQUIRED COURSEWORK

(52-66 SEMESTER HOURS)

BIO 111 - Life Sciences I (4 SH)*
BIO 330 - Microbiology (4 SH)*
BUS 330 - Management Principles
BUS 380 - Human Resource Management
BUS 492 - Organizational Leadership
CHM 131 - Principles of Chemistry I (4 SH)*
CHM 132 - Principles of Chemistry II (4 SH)*
COM 211 - Interpersonal Communication
ECN 230 - Principles of Microeconomics
FSQ 420 - Analysis and Design (WI)
MAT 220 - Probability and Statistics
MKT 350 - Marketing Principles

And the completion of one of the following emphases:

COOPERATIVE EDUCATION EMPHASIS (26 Semester Hours)

***Only available to Food Safety and Quality majors.*

EXP 100 - Professional Protocol (1 semester hour)+

EXP 300 - Experiential Learning Seminar (1 semester hour)

Is completed two times for a total of 2 SH. Co-requisite with either FSQ 390 or FSQ 400

FSQ 200 - Food Safety and Quality Practices+

Twenty (20) SH from any combination of the following two experiential learning options:

FSQ 390 - Cooperative Education Experience—Food Safety & Quality (1-12 SH)

FSQ 400 - Internship: Food Safety & Quality (1-9 SH)

STUDENT DESIGNED EMPHASIS (12 Semester Hours)

Students may propose a twelve (12) semester-hour emphasis in an area of academic interest that complements their major in the J. Garland Schilcutt School of Business and Entrepreneurship. Students may fulfill the emphasis requirement by completing current courses offered by the J. Garland Schilcutt School of Business and Entrepreneurship, courses offered in other Schools or internship experiences that are relevant to the area of interest. This emphasis plan must be approved in advance by the student's academic advisor and the Dean of the J. Garland Schilcutt School of Business and Entrepreneurship. Cooperative Education courses may not be used to satisfy the requirements of this emphasis.

OPTIONAL EMPHASES TO SUPPLEMENT THIS MAJOR:

- Business Economics ^
- Communication
- Digital Marketing
- Finance
- Forensic/Fraud
- Healthcare Management
- Hospitality Management ^
- Human Resource Management
- Insurance
- International Business
- Management
- Nonprofit Management
- Retail Management
- Sales Management
- Sport Management

Food Safety and Quality (B.S.)

The Food Safety and Quality program focuses on the industrial production of food that is safe for the consumer. In order to achieve this goal, graduates are required to have specific content knowledge, to think critically, to communicate effectively, and to work well with team members. Combining education at Lakeland University and on-site with various partnering employer-educators, students will learn what is needed for successful employment in the food production industry.

Students who have successfully completed a B.S. in Food Safety and Quality from Lakeland University should be able to:

- Solve problems systematically.
- Communicate effectively orally and in writing.
- Perform effectively in teams.
- Demonstrate leadership qualities.
- Perform hazard analysis based on biological, chemical, and statistical knowledge.
- Engage professionally within the food industry.

Notes: See page 2 for notes.



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Education designed for the working adult.

NOTES

A student completing a major in Food Safety and Quality is not eligible to earn a minor in Cooperative Education. ** A student is not eligible to complete Cooperative Education emphasis requirements of other majors.

*Please discuss completion of these courses with your advisor.

+If you have multiple years of work experience, whether inside or outside of the food manufacturing industry, you may be eligible for exemption from one or both of these courses. Please talk to your advisor for more information.

^Degree restrictions apply.

INTERDISCIPLINARY STUDIES

RHETORICAL SKILLS

GEN 110 - Composition I: Academic Writing
GEN 112 - Composition II: Argumentation and Research

QUANTITATIVE SKILLS

MAT 130 - Intermediate Algebra
or
MAT 150 - Statistics for Everyday Life

THE CRITICAL THINKING CORE SEQUENCE

GEN 130 - General Studies Core I: Foundations of Critical Thinking (*Exempt with at least 30 transfer credits*)
GEN 3XX - General Studies Core II: Exploring the Human Condition (*Exempt with at least 75 transfer credits*)
GEN 4XX - General Studies Core III: Shaping the Future

DISTRIBUTIONAL STUDIES

Select a minimum of 3 semester hours from 7 of the 8 following categories:

Art, Music and Theatre (ART, GDN, MUS, THE)

History and Political Science (HIS, POL)

Literature and Writing (ENG, WRT)
Excludes ENG 230, WRT 211 and WRT 212

Mathematics (MAT)
Excludes MAT 130 and MAT 150

Natural Sciences (BIO, CHM, PHY and GEN 183)

Philosophy and Religion (PHI, REL)

Social Sciences (ANT, CRJ, DVS, ECN, SOC, PSY)

World Languages (CHI, GER, JPS, SPA or other)

Upon completion of the requirements for the Bachelor of Science degree through the Lakeland University evening, weekend and online program, degree-earning students will have:

- earned at least 120 semester hours of college credit, with a minimum of 30 semester hours having been completed through Lakeland University;
- satisfied the requirements of at least one academic major;
- completed the General Studies requirements; and
- maintained a cumulative 2.0 grade point average in both the major and in all coursework taken through Lakeland University.

The Lakeland University evening, weekend and online program's liberal arts component enables students to develop the necessary skills and knowledge to communicate clearly, inquire methodically, evaluate rationally and reason validly. These skills are developed through courses in:

- Distributional Studies, which develop knowledge in areas outside the major; and
- Interdisciplinary Studies, which encourage the integration of knowledge and values.



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